ELSEVIER

Journal of Food Engineering **35** (1998) I–II
Published by Elsevier Science Limited
Printed in Great Britain

Contents of Volume 35

Number 1

1 A New Approach to Describe Oil Absorption in Fried Foods: a Simulation Study
R. G. MOREIRA & M. A. BARRUFET (USA)
23 Effect of Principal Ingredients on Rheological Behaviour of Biscuit Dough and on Quality of Biscuits
Z. MAACHE-REZZOUG, J.-M. BOUVIER, K. ALLAF & C. PATRAS (France)
43 Study of Mixing in Connection with the Rheological Properties of Biscuit Dough and Dimensional Characteristics of Biscuits
Z. MAACHE-REZZOUG, J.-M. BOUVIER, K. ALLAF & C. PATRAS (France)
57 Density of Juice and Fruit Puree as a Function of Soluble Solids Content and Temperature
A. M. RAMOS (Brazil) & A. IBARZ (Spain)
65 A Kinetic Model for Transpiration of Fresh Produce in a Controlled Atmosphere
J. S. KANG & D. S. LEE (South Korea)
75 Economic Feasibility Study of Citrate Recovery by Electrodialysis
M. MORESI & F. SAPPINO (Italy)
91 Effect of Process Variables and Monoglycerides on Extrusion of Maize Grits Using Two Sizes of Extruder
N. SINGH, A. C. SMITH & N. D. FRAME (UK)
111 Kinetics of Polygalacturonase Activity and Firmness of Peaches During Storage
L. M. TIJSKENS (The Netherlands), P. S. RODIS (Greece), M. L. A. T. M. HERTOG (The Netherlands), U. KALANTZI (Greece) & C. VAN DIJK (The Netherlands)
127 Biphasic Model for the Kinetics of Vegetable Cooking at 100°C
M. N. RAMESH, K. SATHYANARAYANA & A. B. GIRISH (India)

Number 2

135 Osmotic Pretreatment of Strawberries and Shrinkage Effects
U. VIBERG, S. FREULER, V. GEKAS & I. SJÖHOLM (Sweden)
147 Residence Time Distribution of Liquids in a Continuous Tubular Thermal Processing System Part I: Relating RTD to Processing Conditions
A. PINHEIRO TORRES (Portugal), F. A. R. OLIVEIRA (Macau) & S. P. FORTUNA (Portugal)
165 Residence Time Distribution of Liquids in a Continuous Tubular Thermal Processing System Part II: Relating Hold Tube Efficiency to Processing Conditions
A. PINHEIRO TORRES (Portugal) & F. A. R. OLIVEIRA (Macau)
177 Rheological Properties of Concentrated Milk as a Function of Concentration, Temperature and Storage Time
J. F. VÉLEZ-RUIZ (Mexico) & G. V. BARBOSA-CÁNOVAS (USA)
191 Osmotic Dehydration of Apples—Effects of Agitation and Raw Material Characteristics
N. E. MAVROUDIS, V. GEKAS & I. SJÖHOLM (Sweden)
211 Modeling Residence Time Distributions for Single Screw Extrusion Process
A.-I. YEH & Y.-M. JAW (Taiwan)
233 Monte Carlo Modelling of a Vegetable Tray Dryer
K. CRONIN & S. KEARNEY (UK)

Research Note

251 Rheological Characterization of Some Traditional Turkish Soups
Ş. İBANOĞLU & E. İBANOĞLU (Turkey)
257 Erratum

Number 3

259 Determination of Effective Mass Transfer Coefficient (K_c) of Patulin Adsorption on Activated Carbon Packed Bed Columns with Recycling
M. MUTLU & V. GÖKMEN (Turkey)
267 The Determination of Sorption Isotherm and the Isosteric Heats of Sorption for Potatoes
C. P. McLAUGHLIN (Republic of Ireland) & T. R. A. MAGEE (Northern Ireland)
281 Comparison of Precrystallization of Chocolate
S. BOLLIGER, B. BREITSCHUH, M. STRANZINGER, T. WAGNER & E. J. WINDHAB (Switzerland)
299 Oxygen Uptake Model for Uncoated and Coated Peanuts
J. I. MATE & J. M. KROCHTA (USA)
313 Implementing a Process Control Strategy for the Food Processing Industry
M. J. McGRATH, J. F. O'CONNOR & S. CUMMINS (Ireland)
323 Ultrasonic Determination of Fish Composition
R. GHAEDIAN, J. N. COUPLAND, E. A. DECKER & D. J. McCLEMENTS (USA)
339 Microwave Heating of an Infinite Solid Slab and Its Thermal Stability Analysis Using Steady State Bifurcation Theory
X. D. CHEN (New Zealand)
351 Predicting Colour Kinetics During Cracker Baking
B. BROYART, G. TRYSTRAM & A. DUQUENOY (France)

Number 4

369 Effect of Freeze-drying Conditions on Shrinkage and Porosity of Dehydrated Agricultural Products
M. K. KROKIDA, V. T. KARATHANOS & Z. B. MAROULIS (Greece)
381 Experimental and Theoretical Study of Model Food Freezing. Part I. Heat Transfer Modelling
B. WOINET, J. ANDRIEU & M. LAURENT (France)
395 Experimental and Theoretical Study of Model Food Freezing. Part II. Characterization and Modelling of the Ice Crystal Size
B. WOINET, J. ANDRIEU, M. LAURENT (France) & S. G. MIN (Korea)
409 Rheological Characterization of Traditional and Light Mayonnaises
D. PERESSINI, A. SENSIDONI & B. DE CINDIO (Italy)
419 Mathematical Model of Sugar Dehydration During Storage in a Laboratory Silo
K. RASTIKIAN & R. CAPART (France)
433 Drying of American Ginseng (*Panax quinquefolium*) Roots by Microwave-Hot Air Combination
G. REN & F. CHEN (Hong Kong)
445 Modelling of Maillard Reaction During the Drying of a Model Matrix
F. GÖĞÜŞ (Turkey), B. L. WEDZICHA & J. LAMB (UK)
459 Flow Properties of Roselle (*Hibiscus sabdariffa* L.) Extract
B. H. HASSAN & A. I. HOBANI (Saudia Arabia)
471 Optical Properties of the Pre-gel and Gel State of Soy Proteins Gelled by GDL Under Different Physical Conditions
B. E. DYBOWSKA & Y. FUJIO (Japan)